

Small Plates, Entrée or to Share

Platter of Breads and Dip \$15.50

Fresh Saint Clair sourdough bread with local Marlborough RSA olive oil and homemade dip (DF/GF option) (**4 pieces of bread*)

-add marinated olives	extra \$8.00	-add mussels	extra \$8.00
-add smoked salmon	extra \$9.00	-add NZ artisan cheese	extra \$8.00
-add homemade pate	extra \$8.50	-add more bread	extra \$3.00 (2pieces) extra \$6.00 (4pieces)

Homemade Flatbread \$21.50

Topped with whipped feta, smoked local Renwick mushrooms, Molesworth blue borage honey and our own dukkha. Suggested wine match Omaka Reserve Chardonnay

Roasted Cauliflower \$17.50

Miso roasted cauliflower, fresh apple and red witloof in a miso dressing and pistachio and parsley pesto (DF/GF/VEGAN). Suggested wine match Pioneer Block 5 Grüner Veltliner

Troy's Line Caught Grouper Wings \$24.00

Hot smoked grouper wings served with citrus slaw, kaffir lime aioli and lemon husk powder (GF/DF on request). Suggested wine match Pioneer Block 29 Albariño

Marlborough Salmon \$25.00

Gin cured local Regal salmon, cucumber, pickled red onions, lime gel, dill oil and juniper rice crisp (DF/GF). Suggested wine match Pioneer Block Rose or Dawn Méthode Traditionnelle

Mills Bay Mussels \$21.00

Fresh Marlborough half shell mussels (8), baked in the oven with chorizo and rocket pesto (GF). Suggested wine match Pioneer Block 20 Cash Block Sauvignon Blanc

Pork Ribs \$26.00

Tender, spice rubbed pork ribs with a pineapple salsa, coriander and pickled daikon and crispy onion (GF/DF). Suggested wine match Pioneer Block 5 Bull Block Pinot Gris

Double Cooked Duck Fat Potato Wedges \$12.00

Crispy, spiced roasted duck fat potato wedges with truffled aioli (GF/DF)

Please inform your server if you have any allergies or dietary requirements



Mains

A Take on Chicken Satay **\$37.50**

Crumbed Katsu chicken thigh with homemade spicy peanut sauce and a sesame dressed salad topped with crispy rice noodles (DF)
Suggested wine match Pioneer Block 5 Pinot Gris

Silere Lamb Shoulder **\$43.50**

Slow cooked and pressed lamb shoulder on a carrot and cumin puree, spring greens, feta cream and our own dukkha (GF)
Suggested wine match Omaka Reserve Pinot Noir

Homemade Potato Gnocchi **\$36.00**

Pan fried gnocchi with roasted asparagus, ViaVio Mozzarella, Murphy's black garlic oil and toasted pinenuts. (Vege)
Suggested wine match Reserve Gimblett Gravels Viognier

Vegan Inspiration **\$35.50**

Buckwheat and beetroot cake with local mushrooms from 'the Mush Room', and spring greens, vegan tarragon aioli, puffed buckwheat (DF/GF/VEGAN)
Suggested wine match Vegan Omaka Reserve Chardonnay or Vegan Reserve Syrah

Marlborough Regal Salmon **\$47.00**

Crispy skin salmon on a creamy tomato and caper linguini, carrot, leek and watercress.
Suggested wine match Pioneer Block 10 Chardonnay

Fish of the Day **\$40.50**

Ever changing, please ask your waiter for today's special.
Suggested wine match Wairau Reserve Sauvignon Blanc

Celebration of Marlborough Platter (Made to be Shared Between Two) **\$76.00**

A celebration of Marlborough with all the produce sourced locally. Home smoked salmon, Marlborough green shell mussels, Premium Game venison salami, homemade chicken liver pate, Two Short Dogs pickled olives, our own dip, local RSA olive oil, garlic noir from Murphys, South Island cheese, seasonal fruits and roasted vegetables and our own sourdough bread (GF option/DF on request)
Suggested wine match Saint Clair Wairau Reserve Sauvignon Blanc

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Desserts

Golden Mile Strawberries \$15.50

Strawberry and rosewater Mille Feuille with a pink peppercorn meringue.
Suggested wine match Dawn Méthode Traditionnelle

Rhubarb Tart \$15.00

Rhubarb and saffron tart with a homemade Matcha ice cream
Suggested Wine match Pioneer Block Rose

Orange and Dark Chocolate \$18.00

Chocolate fudge with an olive oil chocolate mousse, orange gel and compote, and rosemary honeycomb (GF) Suggested Wine match Reserve Noble Riesling

Affogato 'Vineyard Kitchen Style' \$16.50

Walnut ice cream served with a shot of Ritual coffee and Frangelico liquor (GF)

South Island Cheese Board (1 piece/2 pieces/3 pieces) \$15/25/40

Artisan cheese sourced from the South Island of New Zealand (Nelson, Marlborough, and the deep south), served with crackers, seasonal fruit, and Saint Clair Sourdough bread (GF option)

Slice of the Day \$6.50

Ask your wait staff for today's bake

Add a scoop of vanilla ice cream

\$3

Add a scoop of maple walnut ice cream

\$4.50

For a gluten free and Dairy Free dessert Please inquire with our staff

Please inform your server if you have any allergies or dietary requirements

